

Section 3.0 Food Protection	Page 1 of 1
Subsection 3.4 Program Surveys	Revised May 2008

Program Surveys

A food protection survey is an evaluation by DHSS of the quality of a food protection program conducted by a LPHA. The surveys may include restaurants, taverns, retail food markets, and school lunch programs.

It is recommended that every food protection program be surveyed once every three years. Surveys should be conducted more often when: new ordinances are adopted; requested by a LPHA; or observations show either major improvements or deterioration of enforcement techniques.

Duties of BERL Staff

1. Maintain liaison with other state agencies.
2. Conduct training course for regional and LPHA staff.
3. Provide uniform code interpretations to regional and LPHA staff.
4. Coordinate and participate in statewide food protection program surveys.
5. Conduct food protection surveys of LPHA's.
6. Provide copies of the survey reports and recommendations to the LPHA Administrator and to the Food Protection Program Coordinator.
7. Provide technical assistance to LPHA as a follow-up to surveys upon request.
8. Maintain the following records to facilitate survey activities:
 - A. List of LPHA's with food service ordinances;
 - B. Copy of each ordinance;
 - C. Number of establishments regulated by ordinance; and
 - D. Roster of local environmental public health specialists in their region.

Common Responsibilities of Local Public Health Agency

1. Provide lists of inspected facilities to Food Protection Program Coordinator.
2. Accompany rating officer (BERL staff) when conducting a survey.
3. Implement recommendations resulting from surveys.

Reference Material

1999 Missouri Food Code (20-1.025 Sanitation of Food Establishments)
E6.37 Food Establishment Inspection Report

Statutory and/or Regulatory Authority

Chapter 196 RSMo 1986
19 CSR 20-1.025 Sanitation of Food Establishments